



Mazamorra Morada

Featured on October 12, 2019 for “Salsa con Salsa” demo with Chef Daniela Hurtado

Mazamorra Morada

Recipe courtesy of Chef Daniela Hurtado-Castro

Yield: 4 cups

Ingredients

Chica Morada

- 2 pounds dried purple corn kernels
- 12 cups water
- 3 cinnamon sticks
- 4 cloves
- 1 apple, cut in chunks
- 1 pineapple core (you will use the pulp for the mazamorra)

Mazamorra

- 4 cups chicha morada
- ¼ cup chuño (Peruvian potato starch)
- ¾ cup water
- 8 dried and pitted prunes
- 1 cup Granny Smith apples, diced
- 1 cup pineapple, diced
- 2 limes, juiced
- 1 cup sugar
- Cinnamon powder for garnish

Directions

To prepare the mazamorra, you will need to prepare chicha morada first. This will be the base for the preparation of this Peruvian dessert.

Place all ingredients in a pot over high heat. When the liquid begins to boil, reduce to a simmer, partially covered, for 2 hours. Strain the liquid into an open container and let cool. Store refrigerated in an airtight container or freeze it for future use.

If using the chicha as a refresher, season with sugar and lime juice to taste.

Pour the four cups of the chicha morada into a saucepan with the prunes, diced fruit and sugar.

Bring to a boil, stir to dissolve the sugar, and reduce to a simmer.

In a small bowl, sift the chuño, add the water, and whisk until a smooth paste is formed.

Add the chuño paste to the saucepan, keep at a simmer, and stir continuously until the mixture thickens.

Turn off heat, stir in the juice of the limes and serve in ramekins or cups. Sprinkle with cinnamon powder and enjoy!



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